

AMENDMENTS TO THE CLAIMS

Please amend the claims by replacing the original claims with the following listing of claims.

LISTING OF THE CLAIMS:

1. (Withdrawn) An apparatus for cooking comprising:
 - a shell comprised of high temperature material sufficient to withstand the heat used in frying.
2. (Withdrawn) An apparatus as in claim 1 wherein said shell is further comprised of material sufficient to withstand temperatures in the range of 250 to 400 degrees Fahrenheit.
3. (Withdrawn) An apparatus as in claim 2 wherein said shell is further comprised of material sufficient to withstand temperatures in the range of 325 to 375 degrees Fahrenheit.
4. (Withdrawn) An apparatus as in claim 1 wherein said shell is configured to provide a final shape to a food after said shell, containing said food, is immersed in oil with sufficient heat to cook said food.
5. (Canceled)
6. (Canceled)
7. (Withdrawn) An apparatus for cooking comprising:
 - a shell;
 - frying apparatus;

wherein said shell, after being filled with said food and upon being immersed in said frying apparatus, provides heating to said food and thereby cooks said food.

8. (Withdrawn) An apparatus as in claim 7 whereby said heating comprises conductive heating.
9. (Withdrawn) An apparatus comprising:
 - at least two shells, configured for use in a frying apparatus;wherein said shells, after being filled with said food and upon being immersed in said frying apparatus, provides heating to said food and thereby cooks said food.
10. (Withdrawn) An apparatus as in claim 9 wherein said shells are temporarily linked to each other.
11. (Withdrawn) An apparatus as in claim 9 wherein said shells are flexibly linked to each other.
12. (Withdrawn) An apparatus as in claim 1 wherein said shell is comprised of edible material.
13. (Withdrawn) An apparatus as in claim 1 wherein said shell is comprised of material from the group consisting of: paper, coated paper, batter, plastic or metal.
14. (Withdrawn) An apparatus as in claim 1 wherein said shell is in one or more parts, which are combined prior to placing said shell in a frying apparatus.
15. (Withdrawn) An apparatus for cooking comprising:

- an extruder;

- a shell; and,

- frying apparatus;

wherein said extruder fills said shell with dough, wherein said shell, after being filled with said dough and upon being immersed in said frying apparatus, provides heating to said dough and thereby cooks said dough.

16. (Currently amended) A method of cooking comprising:

- providing a shell including a first plate with at least one edge and second plate with at least one edge, said first plate and said second plate being hingeably connected along an edge thereof, the shell forming at least one first configuration wherein food to be cooked may be placed therein and forming a second configuration wherein said first plate and said second plate are brought together to enclose said food to be cooked;

- configuring the shell in a first configuration;

- placing food to be cooked within the shell;

- placing said shell in a second configuration by bringing together said first plate and said second plate to form an enclosure comprising a first environment which is a food containing environment;

- placing [[a]] said shell containing the food desired to be cooked in a frying apparatus said fryer apparatus comprising a second environment, said second environment containing cooking media;

- maintaining said shell in said frying apparatus for a sufficient period of time to cook said food and maintaining the food to be cooked in said first environment and maintaining said cooking media in said second environment.

17. (Original) A method of cooking as in claim 16 whereby the temperature utilized in said frying apparatus is the range of 250 to 400 degrees Fahrenheit.

18. (Original) A method of cooking as in claim 16 whereby the temperature utilized in said frying apparatus is the range of 325 to 375 degrees Fahrenheit.

19. (Original) A method of cooking as in claim 16 further comprising:

- providing a shape to said food.

20. (Currently amended) A method of cooking as in claim 16 further comprising:

- providing a final shape approximating the shape of said shell to [[a]] said food after said shell, containing said food, is immersed in oil with sufficient heat to cook said food.

21. (Original) A method of cooking as in claim 16 wherein said food is dough.

22. (Original) A method of cooking as in claim 16 wherein said food is dough and further comprises:

- konjac glucomannan and

- animal based protein concentrate, wherein gas bubbles are introduced into said dough using mechanical and/or chemical methods.

23. (Original) A method of cooking as in claim 22 wherein said mechanical methods comprise of pressurization of said dough.

24. (Original) A method of cooking as in claim 22 wherein said mechanical methods comprise high speed whipping of said dough.
25. (Original) A method of cooking as in claim 22 wherein said chemical methods comprise baking soda and/or baking powder.
26. (Currently amended) A method of cooking comprising:
- providing a shell including a first plate with at least one edge and second plate with at least one edge, said first plate and said second plate being hingeably connected along an edge thereof, the shell forming at least one first configuration wherein food to be cooked may be placed therein and forming a second configuration wherein said first plate and said second plate are configured so they may be brought together to enclose said food to be cooked;
 - configuring the shell in a first configuration;
 - placing food to be cooked within the shell;
 - placing said shell in a second configuration by bringing together said first plate and said second plate; and
 - ~~- placing food to be cooked within a shell;~~
 - immersing said shell in a frying apparatus.
27. (Original) A method of cooking as in claim 26 wherein said immersion period is for a sufficient period of time to cook said food.
28. (Original) A method of cooking as in claim 26 further comprising conductive heating of said food, while said shell is immersed in said frying apparatus.

29. (Previously presented) A method of cooking comprising:

- providing a shell including a first plate with at least one edge and second plate with at least one edge, said first plate and said second plate being hingeably connected along an edge thereof, the shell forming at least one first configuration wherein food to be cooked may be placed therein and forming a second configuration wherein said first plate and said second plate are brought together to enclose said food to be cooked;

- configuring the shells in a first configuration;
- placing food to be cooked within the shells;
- placing said shells in a second configuration by bringing together said first and said second plate;
- wherein said at least two shells are configured for use in a frying apparatus;
- wherein said shells, after being filled with said food and upon being immersed in said frying apparatus, provides heating to said food and thereby cooks said food.

30. (Original) A method of cooking as in claim 26 wherein said shell is in one or more parts, which are combined prior to placing said shell in a frying apparatus.

31. (Currently amended) A method of cooking comprising:

- providing a shell including a first plate with at least one edge and second plate with at least one edge, said first plate and said second plate being hingeably connected along an edge thereof, the shell having at least one groove therein forming at least one first configuration wherein dough may be placed therein and

forming a second configuration wherein said first plate and said second plate are brought together to enclose said dough;

- extruding dough from an apparatus to a groove of said shell;
- placing said shell within a frying apparatus; and,
- cooking said dough within said frying apparatus.

32. (Withdrawn) An article of manufacture for cooking food comprising a shell, used in conductive heating of a food within a frying apparatus.

33. (Withdrawn) An article of manufacture as in claim 32 wherein said shell is used for a single conductive heating of a single food only.

34. (Currently amended) The method of claim 30, including providing at least two shells including at least one first shell and at least one second shell, and providing a first linkage on at least one said first shell, and providing a second linkage on at least on second shell, linking said first shell and said second shell together by linking said first linkage with said second linkage;

wherein immersing of said shells in said frying apparatus comprises immersing said linked shells.

35. (Previously presented) The method of claim 34 wherein at least one of said first linkage and said second linkage is a c-shaped linkage, and wherein at least the other of said first linkage and said second linkage is a pin linkage; and wherein linking includes placing said c-shaped linkage on said pin linkage.